

Session Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (57.8%)	82 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (2.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ariana	30 g	35 min	8.9 %
Boil	Lublin (Lubelski)	30 g	10 min	2.8 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wallonian farmhouse Ale	Ale	Liquid	1000 ml	yeast bay

Extras

Type	Name	Amount	Use for	Time
Spice	zest cytrusowy	100 g	Secondary	5 day(s)